



# Vineyard Selection

## MARLBOROUGH PINOT NOIR 2019

*Striking red cherry and bramble fruit.  
Wonderful lifted florals and spices.  
Crisp backbone and fine tannins.  
A smooth, generous Pinot Noir.*

VINEYARD REGION	Wairau and Southern Valleys, Marlborough.
VINTAGE CONDITIONS	The dry 2019 growing season created a bounty of intense flavours and quality within our Marlborough vineyards. The summer was hot and dry, creating fruit with generous aromatics, concentrated flavour, texture and lovely natural acidity.
WINEMAKING	Fruit was crushed and cold-soaked at the winery for four to six days, with fermentation on skins lasting between sixteen and 29 days. Ferments were treated gently to avoid over-extraction, resulting in a soft, gentle style of Pinot Noir. Yeasts that would handle high fermentation temperatures were chosen to stabilise colour and heighten flavours in the wine, without extracting too much tannin - a balance our winemakers have mastered. The wine was aged on good quality clean lees in French oak for six months to build natural sweetness and texture.
WINE ANALYSIS:	Alc/Vol: 12%   pH: 3.56   TA: 5.86g/L   Residual Sugar: 2.66g/L
WINEMAKER	Duncan Shouler
FOOD MATCH	Crispy five spice-scented Peking duck pancakes with hoisin sauce and Asian greens.